

**USDA, AMS,
Livestock and Seed Program****Statement of Work****ITEM DESCRIPTION AND
CHECKLIST OF REQUIREMENTS
(IDCR)
FOR
CANNED CHILI, WITHOUT BEANS
PRODUCT CODE – A702**

Contracting Officer Technical Representative (COTR):
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Effective March 2007

I. ITEM DESCRIPTION

- Item – Chili (Chili Con Carne), without beans – This is a thick stew-like soup made from meat, sauce, and chili flavoring.
- Fat/Sodium – Fat must not exceed 8 grams per 100 gram serving. A labeling claim of “Less salt or “Less sodium” is required on both immediate and shipping containers.
- Cans/Cases – Individual cans of chili shall have a net weight of 24 ounces. Twenty-four cans shall be unitized to a net weight of 36 pounds.

II. CHECKLIST OF REQUIREMENTS

Canned chili must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the following Checklist of Requirements.

A. MATERIALS

The Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.

1. MEAT COMPONENTS

Beef shall be the only meat component allowed.

- a) Domestic Origin – All beef will originate from U.S. produced livestock as defined in Announcement LS-131.
- b) Harvest (Slaughtering) – Cattle shall be harvested in facilities that shall comply with the following requirements:
 - (1) Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations, directives, and notices.
 - (2) Non-Ambulatory Disabled Cattle – Meat from carcasses of non-ambulatory disabled livestock shall not be included in USDA purchased canned chili.
 - (3) Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.

- c) Meat Composition – Canned Chili without beans shall be composed of at least 40% beef computed on the weight of fresh boneless beef.
 - (1) Mechanical Separation – beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.
 - (2) Pathogen Testing – Production lots of boneless beef and/or ground beef associated with a positive test result for any pathogen will not be allowed.
 - (3) Handling – Beef will be made boneless and trimmed to avoid incidence of objectionable materials in the finished product. Beef will be handled and stored to maintain proper condition prior to processing.

2. NON-MEAT COMPONENTS

- a) Domestic Origin – Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- b) Flavoring and Sauce – Seasonings and ingredients used for flavoring and sauce must be similar to those normally used for commercially marketed mild-flavored chili products.
- c) Monosodium Glutamate (MSG) – MSG is not allowed.

B. PROCESSING

1. GRINDING

Boneless beef will be ground or otherwise reduced in size so that beef is discernible in the finished product.

2. METAL DETECTION

All products shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

C. FINISHED PRODUCT FAT AND SODIUM LIMITATIONS

1. FAT

The declared fat content stated on the nutrition facts panel on each can label (per FSIS nutritional labeling regulations) shall be used to calculate maximum fat content. The fat content, as packaged, must not exceed 8 grams per 100 grams of finished product. The serving size will not exceed the recommended amount customarily consumed (racc) according to FSIS regulations. The calculation shall be as follows:

(Total Fat ÷ Serving Size (racc)) x 100). Example:

4 g of Fat ÷ 56 g = 0.071 X 100 = 7.1 grams of fat per 100 grams)

2. SALT AND SODIUM LEVEL

A labeling claim of “Less salt or “Less sodium” is required on both immediate and shipping containers.

D. PREPARATION FOR DELIVERY**1. PACKAGING**

Cans shall be cylindrical in shape, and filled to a net weight of 24 ounces.

2. PACKING

- a) Case Weight – Twenty-four (24) cans of chili shall be unitized to a net weight of 36 pounds per case.
- b) Can Unitize – All cans shall be unitized by packing into new fiberboard shipping containers, placed on fiberboard trays with plastic shrink wrap or plastic shrink wrap only.

3. MARKING OF CONTAINERS

All cans and shipping containers shall be labeled to include all information required by FSIS regulations. All nutritional information will be based on actual nutritional analysis of the product.

- a) Cans – Can labels will include company logo, other commercial markings and the following information:
 - (1) A traceability code that is traceable to establishment number, production lot, and date.
 - (2) A claim of “Less salt” or “Less sodium”.
 - (3) Nutritional facts panel.
- b) Shipping Containers – Commercially marked shipping containers will include the following information:
 - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
 - (2) Applicable contract number.
 - (3) A traceability code that is traceable to establishment number, production lot, and date.
 - (4) Nutrition facts panel.
 - (5) A labeling claim of “Less salt” or “Less sodium”.
 - (6) The product code “A702”.

4. PALLETIZED UNIT LOADS

All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

E. DELIVERY UNIT

Each delivery unit shall consist of 1,000 shipping containers with a net weight of 36,000 pounds (16,330 kg).

F. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINERS

Only one size and style of unitized containers may be offered in an individual shipping unit.

2. SEALING

All products must be delivered to AMS destinations under seal.

G. WARRANTY AND COMPLAINT RESOLUTION

1. WARRANTY

The contractor will guarantee that the product complies with all contractual requirements.

2. COMPLAINT RESOLUTION

The contractor's technical proposal must provide the steps taken to resolve complaints received on the product i.e, point of contact, cause and effect analysis, product replacement, monetary compensation and corrective and preventative actions taken.

H. QUALITY CONTROL FOR NON-CONFORMING PRODUCT

The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product.